



## KOPPERT CRESS

*Architecture Aromatique*

# Codium Blue

<b>Taste</b>	Truffle, Savoury, Umami
<b>Usage</b>	Crustaceans, fish, chicken and plant-based dishes
<b>Culture</b>	Naturally grown
<b>Availability</b>	Year round
<b>Storage</b>	Up to seven days at 17–25°C

### Taste and Usage

The crisp and juicy *Codium Blue* could also be used as a truffle substitute with its savoury umami-like flavour and exciting saltiness. The dark bluish green *Codium Blue* has a playful and coral-like structure and is different from all other *Codium* varieties. It looks like just as it would emerged from the sea, with a very natural appearance, like seaweed in its purest form, but even better. A real eye-catcher.

*Codium Blue* is multi-purpose and pairs well with crustaceans, fish, chicken and plant-based dishes. Rinse lightly and eat raw like sashimi. *Codium Blue* is often eaten raw but also lightly cooked in various dishes. The creatives can combine *Codium Blue* with pastries, desserts and ice cream for an undiscovered level of flavour.

### Origin

*Codium Blue*, where *Codium* is the Latin name and the suffix *Blue* refers to the 'Blue zones'. *Codium* is a seaweed found in several 'Blue zones' around the world. There are more than 100 specific species of *Codium*, each with a different taste, colour and texture. Koppert Cress' *Codium Blue* has been selected for its unique shape and umami-rich flavour.



*Codium Blue* (*Codium*)

Koppert Cress do cherish the fascinating world of plants, and we consider *Codium Blue* to be 'the truffle of the sea' in our Ocean Botanicals series.

### Availability and Storage

*Codium Blue* is year-round available, grown and transported in purified salt water; it can be stored at a room temperature of 17–25°C until the indicated expiry date. Place in a light environment.

Produced in a socially responsible culture, *Codium Blue* meets hygiene standards. This seaweed is ready to use, as it is grown cleanly and hygienically.



Sweet



Umami



Salt



Sour



Bitter



Content: 35 g net

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